

Activity: Dividing Menu Items into Processes – Answer Key

Directions: Below is the lunch menu for one week from an elementary school. Categorize each menu item and place it under the appropriate column in the table below. Consider how it would be prepared for your school. Indicate if menu item is potentially hazardous with *.

Monday	Tuesday	Wednesday	Thursday	Friday
Sausage Pizza Cucumbers w/Dressing Peach Slices Soft Breadstick Milk	Breaded Fish on Whole Wheat Bun Tarter Sauce Seasoned Green Beans Banana Oatmeal Cookie Milk	Sub Sandwich or Egg Salad on Pita Bread Fresh Veggies Pasta Salad Cherry Cobbler Milk	Chicken Burrito Tortilla Chips & Salsa Garden Salad w/Dressing Tropical Fruit Blend Milk	School Made Chili Carrot Coins Pear Half w/ Blueberries Corn Bread w/Honey Butter Oyster Crackers Milk

Process 1 No Cook	Process 2 Heated - Same Day	Process 3 Complex
*Cucumbers with School Made Dressing Soft Breadstick Canned Peach Slices *Milk (may be included as dairy products on chart)	*Sausage Pizza	
Whole Wheat Bun Tater Sauce (if purchased product) Banana Oatmeal Cookie (if purchased)	*Breaded Fish *Seasoned Green Beans Oatmeal cookie (if school made or made from purchased dough)	
*Sub Sandwich (if unheated) Tarter Sauce *Egg Salad (if purchased or if made with fully-cooked purchased egg product) Pita Bread (include with bread items on list) Fresh Veggies Pasta Salad (if purchased)	*Sub Sandwich (if heated) *Cherry Cobbler (if made with school recipe and served same day with no leftovers)	*Egg Salad (if made from school recipe with fresh eggs which is not recommended) *Cherry Cobbler (if made with school recipe and reheated as leftover) *Pasta Salad (if school made due to cooling macaroni step)
Tortilla Chips Canned Salsa Garden Salad w/Dressing Tropical Fruit Blend *(if made with melons)	*Chicken Burrito	
Carrot Coins Pear Half w/ Blueberries Corn Bread (if purchased) Oyster Crackers	*School Made Chili Corn Bread (if school made)	*School Made Chili (if recipe or ingredients are heated and cooled) or leftovers are used

Activity: Categorizing Menu Items into Process 1, 2, or 3

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Monday	Tuesday	Wednesday	Thursday	Friday
Sausage Pizza	Breaded Fish on	Sub Sandwich	Chicken Burrito	School Made Chili
Cucumbers	Whole Wheat Bun	or Egg Salad on	Tortilla Chips &	Carrot Coins
w/Dressing	Tarter Sauce	Pita Bread	Salsa	Pear Half w/
Peach Slices	Seasoned Green	Fresh Veggies	Garden Salad	Blueberries
Soft Breadstick	Beans	Cherry Cobbler	w/Dressing	Corn Bread
Milk	Banana	Milk	Tropical Fruit Blend	w/Honey Butter
	Oatmeal Cookie		Milk	Oyster Crackers
	Milk			Milk

[illegible]